

POWDER DEEP FAT FRYER CLEANER



PRODUCT USES

A heavy-duty cleaner which removes stubborn, carbonized grease deposits from deep fryers.

OPERATOR BENEFITS

- Cleans fryers quickly, inexpensively and easily.
- Non-abrasive.
- Convenient 10 Lb. bucket is easy to store.
- Food flavors taste fresh after cleaning.

DIRECTIONS FOR USE

1. Drain grease and remove loose debris.
2. Add 2 oz. of product to each gallon of cool water.
3. Bring fryer to a low boil for 20 minutes.
4. Brush interior thoroughly.
5. Drain and flush with clear water.
6. Neutralize the fryer with a mild acid solution.

PRODUCT SPECS

Pack size: 2/10 Lb., 50 Lb.	Color: White
Characteristics: Granular powder	Odor: Nil
Rinsability: Very good	Foam: Good, controlled
Flammability: NA	pH in conc. form: Caustic
Biodegradable: Yes	Phosphorous content: 3.8%

IMPORTANT OPERATOR INFORMATION

SDS:

Refer to the Safety Data Sheet (SDS) supplied by your distributor for information on emergency response, safe usage, hazards, first aid and proper product handling.

Emergency Response Phone: 1-800-424-9300

Statement of Practical Treatment:

If swallowed: Dilute by giving large amounts of water or milk and call a physician IMMEDIATELY. For eye contact: Flush with cool water for 15 minutes and call a physician IMMEDIATELY. For skin contact: Wash exposed area with soap and water until gone. If inhaled: Move to fresh air seek medical attention if discomfort persist

Product Precautions:

DANGER: CORROSIVE SOLID
Harmful if swallowed. Injurious to mucous membrane, eyes and skin.
Causes severe burns on contact.
KEEP OUT OF REACH OF CHILDREN.

Shipping Classification:

UN 3262, Corrosive Solid, Basic, Inorganic, N.O.S., Class 8, PG II
(Contains Sodium Hydroxide, Sodium Carbonate)
CORROSIVE SOLID